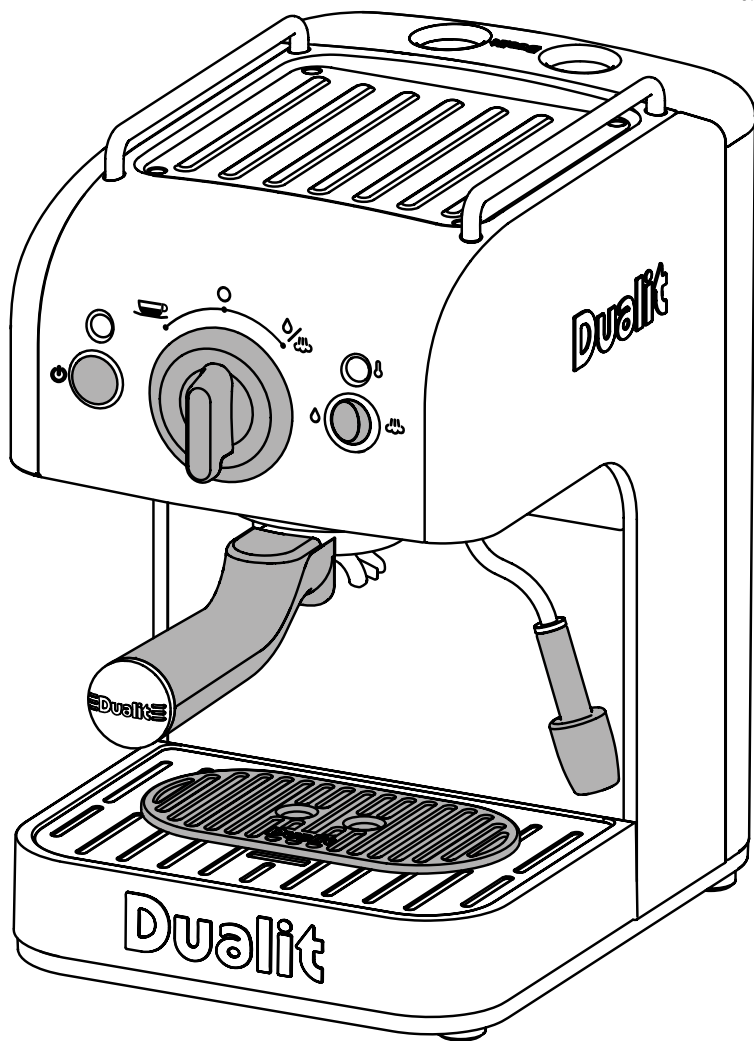
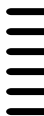


Coffee Machine

Instruction Manual & Guarantee

Dualit®

Since 1945



DON'T FORGET TO
**REGISTER YOUR
COFFEE MACHINE**

Register ✓
my appliance

WWW.DUALIT.COM/REGISTER

OR BY POST






YOUR COFFEE MACHINE

High pressure espresso machines, such as your new Dualit coffee machine, require constant care and maintenance to prolong their life.

Please remember:


- **Rinse through and wipe the steam wand after every use**
- **Descale your machine on a regular basis**
- **Your machine is fitted with an energy saving feature. If left for approximately 30 minutes it will automatically switch off**
- **Unplug when not in use**



Product videos

Recipe ideas

How to guides




Scan QR code

DON'T FORGET TO
REGISTER YOUR
COFFEE MACHINE

Register my appliance

WWW.DUALIT.COM/REGISTER

OR BY POST



Unpack the box with care, keeping all the packaging materials until you are satisfied everything is present and in working order. Once satisfied remove any tags from the appliance body and recycle the packaging appropriately. Do not remove tags from the cord. You may wish to keep the box to store your coffee machine.

All illustrations are for representation only; your model may vary from illustrations shown.
Design Number: 4022571, 4027117, 002137877-0001, 002223966, 002051318-0001. Trademark: 2627174.
Patent Number: GB2505262, GB2512815, GB2512816, ZL201320

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IMPORTANT SAFETY PRECAUTIONS



READ ALL INSTRUCTIONS

BEFORE USING THE COFFEE MACHINE. KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

IMPORTANT SAFEGUARDS

• THIS IS AN ATTENDED APPLIANCE.

Do not leave unattended during use, unplug after each use (risk of fire if an unattended appliance is left operating or plugged in).

- This appliance must not be used by children younger than 8 years old and persons with very extensive and complex disabilities. Children aged 8-14 years and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge shall not use this appliance, unless they are supervised and have been given instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Children shall not play with the appliance.
- This appliance is intended for indoor household use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to these instructions the Guarantee becomes invalid and Dualit refuses any liability for damage caused.

Electrical safety

- Ensure that the voltage of the appliance corresponds to that of the mains supply.
- **WARNING:** This appliance must be earthed.
- Unplug the appliance from the mains before cleaning or maintaining.
- Do not operate this appliance with a damaged cord or plug. If the supply cord is damaged, it

must be replaced by Dualit Ltd, its service agent or a similarly qualified person in order to avoid a hazard.

- Never touch the cable with wet hands.
- The power supply cable should not be able to come into contact with hot surfaces.
- This appliance conforms to directive 89/336 CEE regarding electromagnetic compatibility.
- Dualit does not recommend using extension cables as they may cause damage or accidents.
- The use of accessory attachments not recommended by Dualit may result in fire, electric shock or injury to persons.

General safety

- Do not use if dropped, cracked or damaged.
- Do not touch the metal parts, the filter holder or its housing when the appliance is in use, as this may cause burns or scalding.
- Do not lift the appliance up using the water tank or cup rails. Only hold the appliance body. Unplug and allow to cool prior to moving.
- Do not place the appliance on a polished wood or permeable surface, it could damage the surface.
- Do not place the coffee machine on a metal tray or other metal surface during use.
- Do not place on a tray or surface that may collect liquid.
- Do not operate on an uneven surface.
- Do not place the appliance over or close to sources of heat such as electric rings, hot ovens or open flames.
- Do not use the appliance without water as this may cause damage to the pump/boiler.
- Do not leave the appliance in a room with a temperature below 0°C, as any water remaining in the appliance could freeze and cause damage.
- **Before refilling the water tank, unplug the appliance from the mains.**
- Do not overfill the water tank.
- Do not use sparkling water (with carbon dioxide).
- Never fill the water tank with hot or boiling water.
- Only use the appliance with the drip tray

correctly fitted.

- The appliance is not designed for commercial or industrial use; it is for domestic use only.
- Do not immerse in water or other liquids.
- If there is internal water leakage, do not operate the coffee maker and unplug it at once in order to avoid electric hazard.
- Turn the appliance off and unplug when not in use, risk of fire.
- To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- Do not use scouring pad or abrasive cleaner on the main body.
- Steam and hot water hazard. Do not get into direct contact with hot liquid and steam.
- Do not come into contact with the coffee outlet, risk of scalding.
- We recommend that the appliance is plugged into a socket that has no other appliance connected to it. Failure to do this may cause an overload, trip a circuit breaker or blow a fuse. Preferably the socket outlet should be protected by a residual current device (RCD).
- Never use a damaged or deformed capsule; water could flow around the capsule damaging the appliance and causing scalding.
- Coffee maker shall not be placed in a cabinet.
- Caution when using Milk Jug as edges may be sharp.

SAVE THESE INSTRUCTIONS

In the interest of improving products, Dualit Ltd. reserves the right to change the product specification without prior notice.

All illustrations are for representation only, your model may vary from illustrations shown.



INSTRUCTIONS ON ENVIRONMENT PROTECTION

Do not dispose this product in the usual household garbage at the end of its life cycle. Please hand it over to a collection point for the recycling of electrical and electronic appliances. The symbol on the

product, the instruction of use or the packaging will inform you about the methods of disposal. The materials are recyclable as mentioned on its marking. By recycling, material recycling or other forms of re-utilization of old appliances you are making an important contribution to protect our environment. Please enquire at the community administration for the authorised disposal location.

IMPORTANT: BEFORE FIRST USE

- Read this instruction manual before you start using the coffee machine. It gives you important safety information and will ensure you get the most out of your Dualit product.
- Keep this manual and your proof of purchase in a safe place.
- Don't forget to register your product at www.dualit.com/register

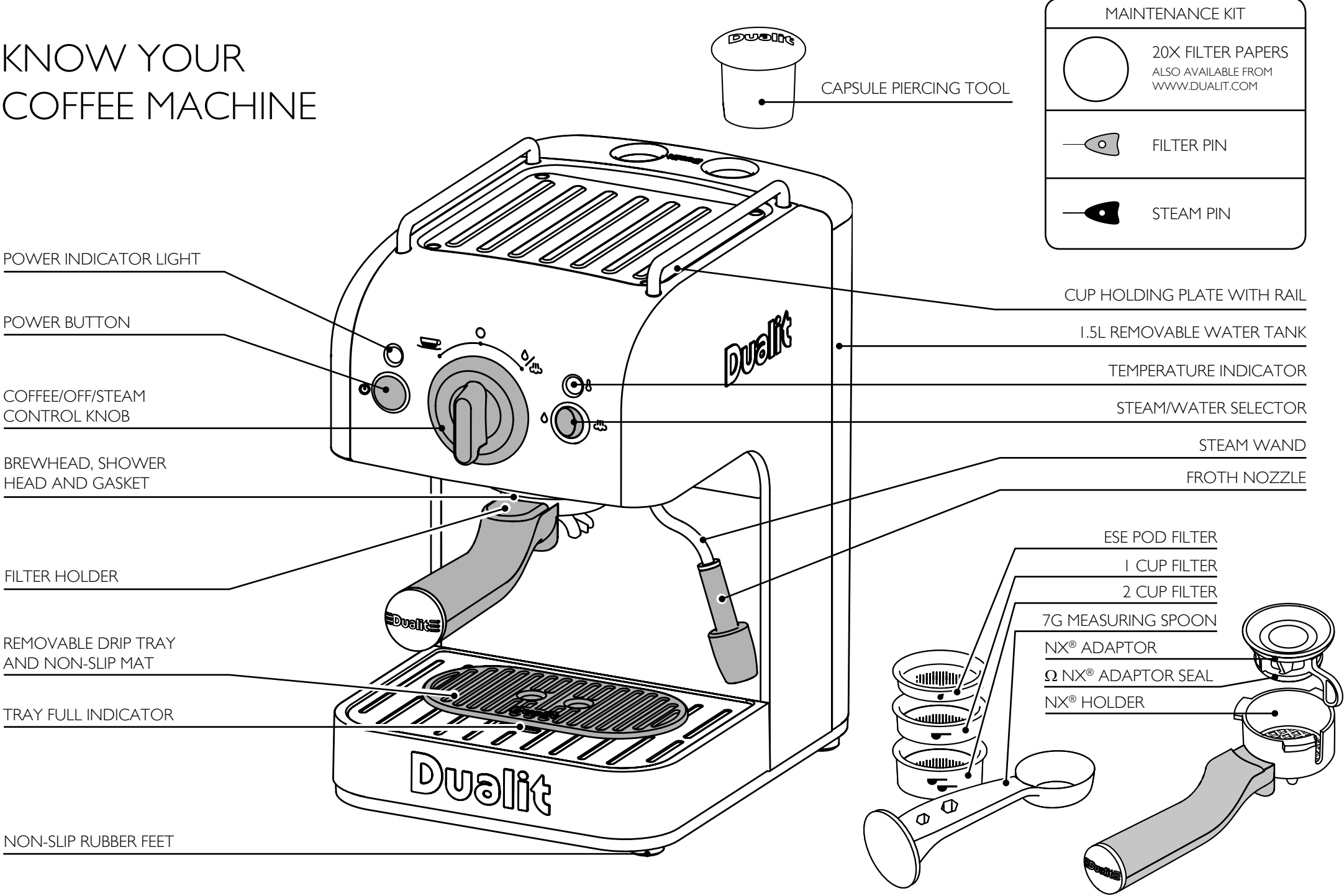
• THE COFFEE MACHINE MUST BE FLUSHED THROUGH WITH WATER BEFORE THE FIRST USE.

1. Follow the instructions on page 8 as if priming the appliance. Leave the filter holder or NX® adapter empty, i.e. no ESE pod, no NX® capsule and no ground coffee.
2. Empty the whole water tank through the steam wand and coffee filter; this will rinse the internals ready for brewing coffee.
3. Before they are used the filter holder, measuring spoon, filters, water tank and froth nozzle must be washed with detergent and lukewarm water, then rinsed and dried.

NOTE: The control knob may be harder to turn when the machine is new. This will loosen with use.



KNOW YOUR COFFEE MACHINE

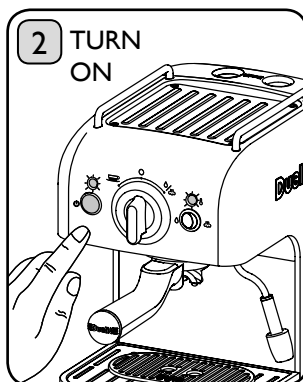


PRIMING - BEFORE EACH USE

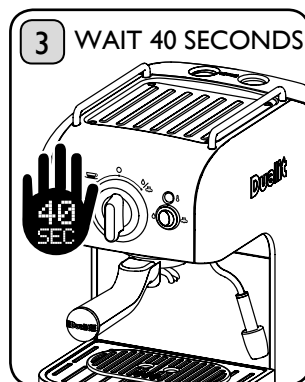
The brewhead, filter holder and cup must be the correct operating temperature before the first use. Thereafter subsequent cups must be pre-warmed before **EACH** coffee.



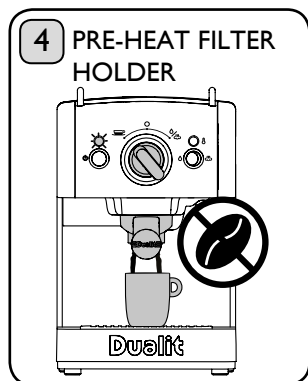
Fill the water tank with water; do not go above the 'MAX' mark. You will see air bubbles at the connection when correctly located.



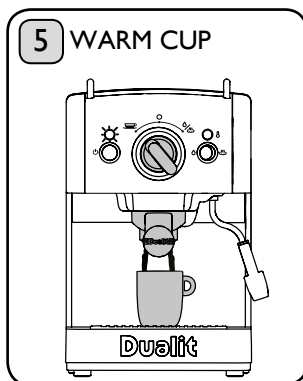
Press the power button to turn on. The thermobloc water heater system is now heating to the correct temperature.



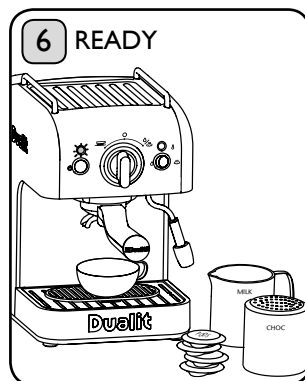
The temperature neon will go out once the thermobloc is at the correct operating temperature.



Dispense a mug full of water (min 240ml) through the machine. Ensure **NO** coffee is in the cup filter holder.



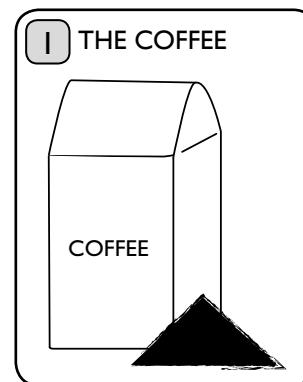
If you like your coffee extra hot, the serving cup or mug must be warmed through before **EACH** coffee.



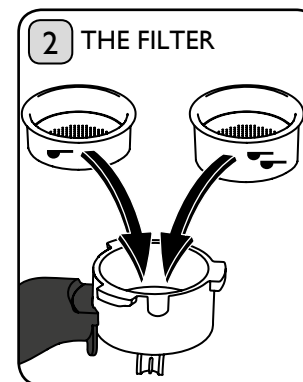
Discard the water from the pre-warmed cup or mug, dry and place back under the filter holder and your machine is ready to go.

USING GROUND COFFEE

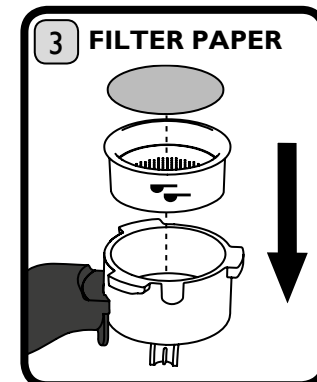
Ground coffee only has a three-day shelf-life, so grind only what you need. Use a medium grind suitable for espresso machines. **Too fine** might block your filter, **too coarse** will mean you get a weak under-extracted espresso.



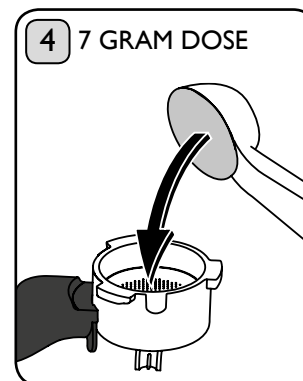
Freshly grind your beans using setting 3-5 on the Dualit coffee grinder or use a pre-ground coffee suitable for espresso machines.



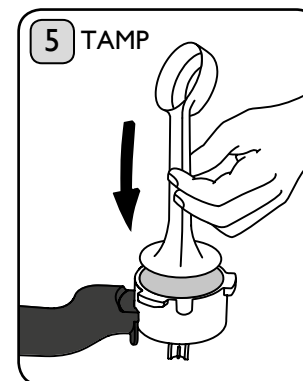
Select the appropriate sized cup filter depending on whether you are making one espresso, a double or two singles. Make sure it's dry.



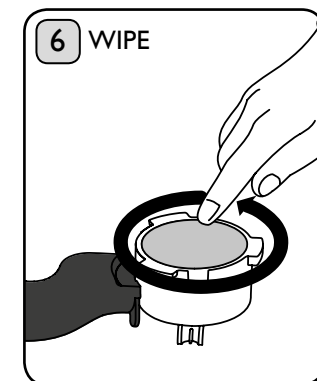
IMPORTANT NOTICE: Some very small coffee grounds can block the cup filters. To prolong the life of your machine use the enclosed filter papers with each serving.



Using the measuring spoon, measure out one level spoon per serving into the cup filter. Use 2 level spoons if using the 2 cup filter.



With the other end of the measuring spoon, 'tamp' the coffee grounds **LIGHTLY**. Tamping too hard, will stop water flowing through the ground coffee.



Wipe the edge of the cup filter clean. If you don't, a water tight seal will not form and water or coffee will leak from the brewhead..

THE CAPSULE PIERCING TOOL

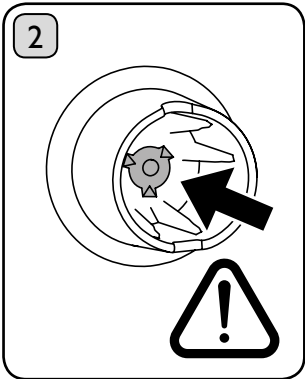
I Choose your capsule (if your capsule does not require piercing, skip to page 11, fig 2.):

CAPSULE TYPES				
PIERCER REQUIREMENT TO ACTIVATE CAPSULE AND INDUCE EXTRACTION:				
Nespresso®* capsules	M&S & Dualit NX Capsules (version 1)	M&S & Dualit NX Capsules (version 2)	Dualit Compostable Capsules	Dualit Fine Tea Capsules

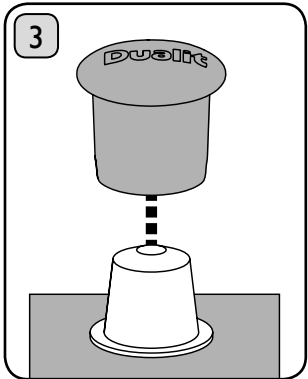
Yes, required Not required

¹Please note we continually strive to improve our capsules to ensure optimum extraction, therefore capsule types may vary.

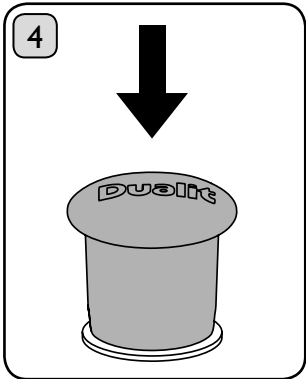
*Nespresso® trademark is owned by Société des Produits Nestlé S.A.



CAUTION! Sharp blades, use with care.



Place capsule on a flat surface. Place capsule piercer over capsule..



Gently apply pressure. Ensure capsule piercer meets with capsule rim. Capsule is ready to use.

USING TEA & NX COFFEE CAPSULES

Select the NX® holder with the grey handle. Every capsule is a sealed masterpiece of flavour. Dualit offer exceptional coffee capsules, environmentally friendly compostable capsules and awarding winning tea capsules. Choose your favourite, unlock the aroma and enjoy.

I PURCHASING

Buy in store, by phone or online to enjoy rewards with Café Club. Visit Dualit.com for stockists, contact us and loyalty program.

Tea and coffee capsules are available in retail stores and on www.dualit.com/capsules or call sales on 01293 652500

2 THE NX ADAPTER

Select the NX adapter and NX holder. This holder and adaptor is for use with Dualit NX capsules only.

3 INSERT CAPSULE

Pierce the capsule if required (see page 10, fig 1.) then place in the NX holder and align the adaptor.

4 ASSEMBLE

Lower the adapter to assemble and lock capsule in holder.

5 TEA

For a tea cup (150-180ml) we recommend using 1 capsule (depending on your strength preference). For a mug (250ml) use 2 capsules.

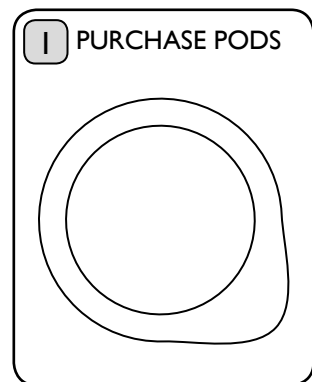
6 COFFEE

We recommend extracting 50 to a maximum of 100ml from 1 Lungo capsule. For all other flavours extract 25-35ml to make an espresso. For larger volumes of coffee, use another capsule.

NOTE: For a hotter drink, warm the cup first with a shot of hot water and discard.

USING ESE COFFEE PODS

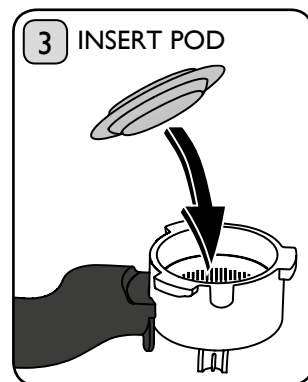
ESE (Easy Serving Espresso) pods are individually wrapped and pre-tamped ensuring the perfect espresso every time. Look for the ESE logo on compatible coffee pods.



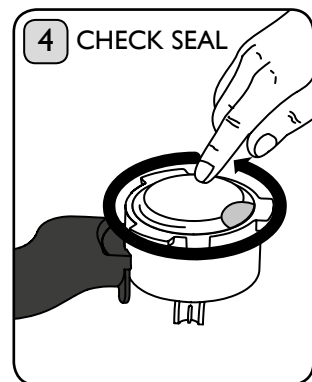
Coffee pods are available directly from retail outlets, www.dualit.com/coffee-pods or call Dualit sales on 01293 652 500 (UK delivery only).



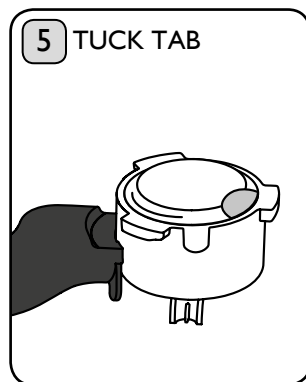
Select the ESE pod filter and snap into the filter holder.



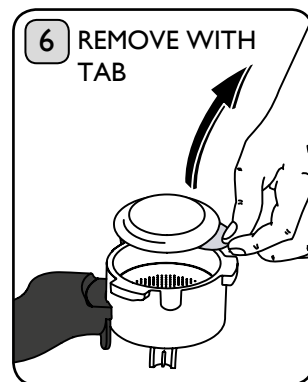
Place one fresh coffee pod into the ESE filter. Each pod is individually wrapped so you only use what you need.



Make sure there is no gap between the pod and filter edge, or water will flow round the pod and your espresso will be diluted.



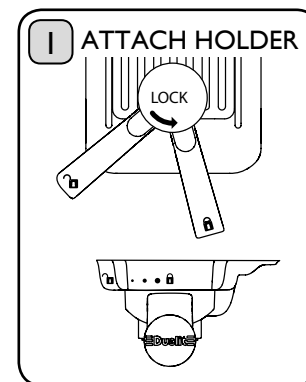
Make sure all the paper is tucked inside the filter before attaching the filter holder to the brewhead.



Use the tab to remove the pod once the coffee has been made.

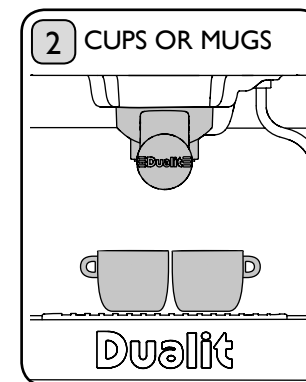
THE ESPRESSO SHOT

The basis of all the coffee drinks is the espresso shot.

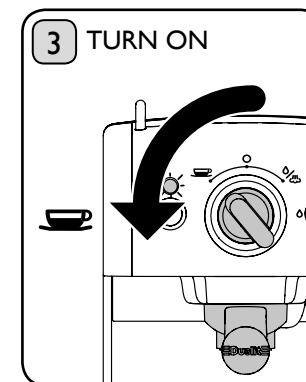


Align the holder with the open lock symbol, insert, then rotate 60° past the closed lock symbol.

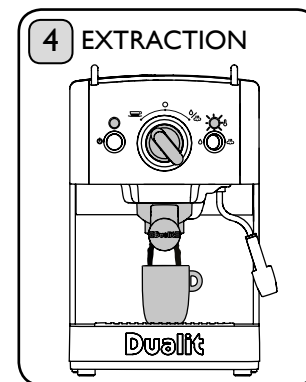
Ensure the holder is fully locked before dispensing.



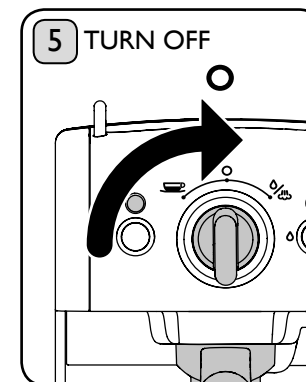
Place 1 or 2 warmed cups or a mug under the nozzles of the filter holder. Make sure your cups are directly under both nozzles.



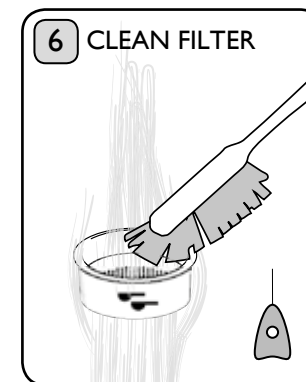
To extract your espresso, turn the control knob anti-clockwise to the cup symbol. You will hear the pump operating.



The espresso will flow out of the filter nozzles. This may take a few seconds. The temperature light may cycle on / off, this is normal.



When the cup has been filled to the desired level (about 15-20 seconds for an espresso) turn the control knob to the '0'. Then press the power button and **UNPLUG AFTER EACH USE.**



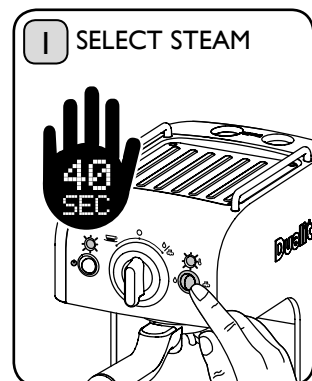
When using the filter holder, knock out the grounds over a bin. Rinse the filter under running water to remove any coffee grounds. Use the filter pin to unblock if required.

FROTHING MILK

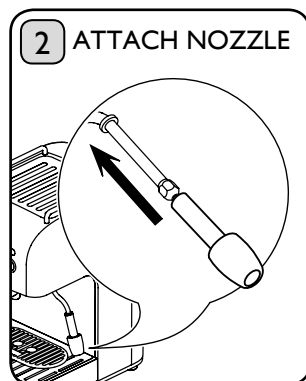
IMPORTANT NOTICE: After each use, wipe the steam wand & flush the inside of the wand by dispensing water through the wand.



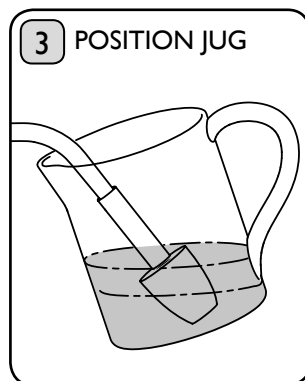
Caution when using Milk Jug as edges may be sharp.



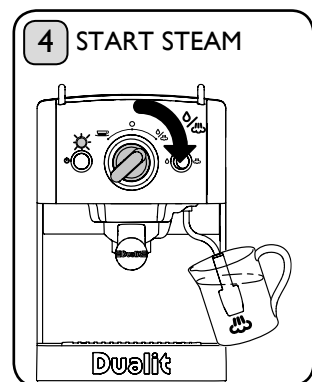
Set the steam/water selector to the steam setting. The temperature indicator will go out when the correct temperature has been reached.



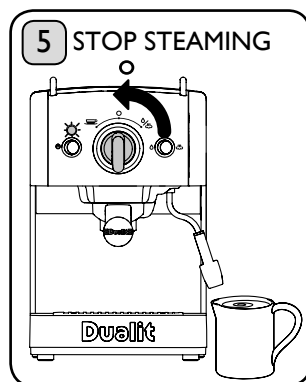
Put the froth nozzle on the end of the steam wand. Push up against the stopper shown above. Caution: Wand may be hot.



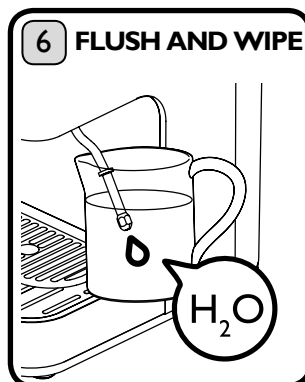
Use 75 - 200ml of **cold semi-skimmed milk in a stainless steel jug**. Position the head of the froth nozzle just under the surface of the milk.



Turn the control knob to the steam position. You will hear the pump operating; this is quite normal. Steam will begin to flow.



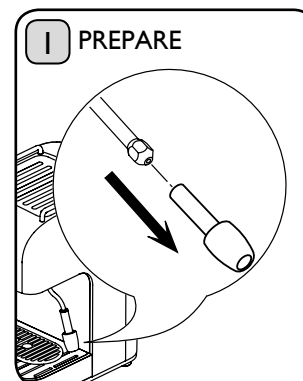
Once you have the desired amount of frothed milk, turn the control knob to the 'off' position then move the jug away from the nozzle.



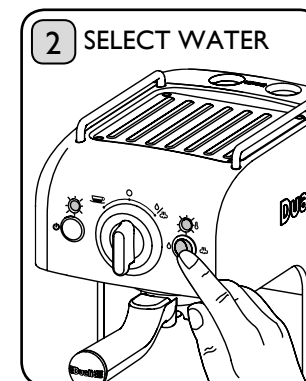
IMPORTANT NOTICE: After each use, flush the steam wand by dispensing water or steam to remove any milk residue from inside the steam wand. Wipe the steam wand.

DISPENSING HOT WATER

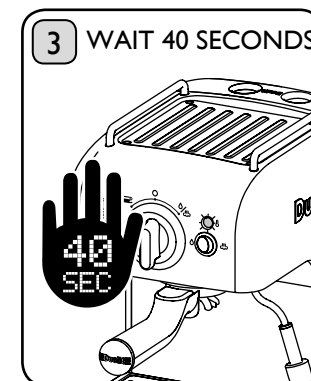
CAUTION: WATER WILL BE HOT AND BE DISPENSED AT HIGH PRESSURE. SUBMERGE THE WAND TO REDUCE SPLASHING.



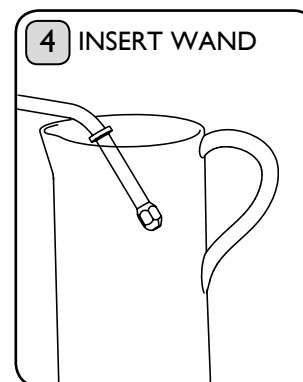
Remove the froth nozzle from the steam wand. **Caution: Wand may be hot.** Ensure the water tank is filled with water.



Set the steam/water selector switch to the water setting.



Wait for the temperature indicator to go out.



Insert into a deep jug or teapot and point the wand to a side wall to reduce splashback.



Turn the control knob to the steam/water position to start the water flowing. You will hear the pump; this is quite normal.



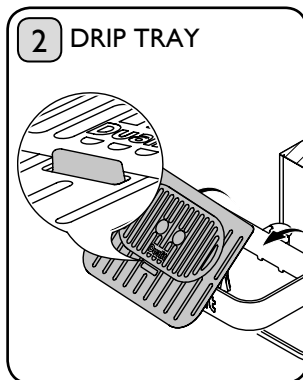
To stop the flow, turn the control knob to the 'off' position. The machine will purge to get ready for the next coffee.

CLEANING - AFTER EACH USE

BEFORE CLEANING, MAKE SURE THE MACHINE IS SWITCHED OFF, UNPLUGGED AND ALLOWED TO COOL. Do not wash any of the plastic accessories in a dishwasher.



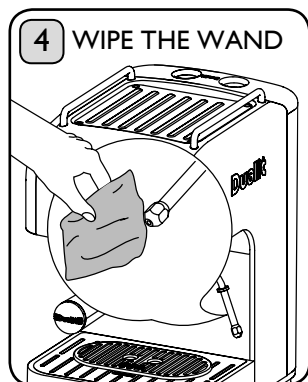
Turn the filter holder upside down over a bin and knock out the grounds. Be careful not to throw away the cup filter.



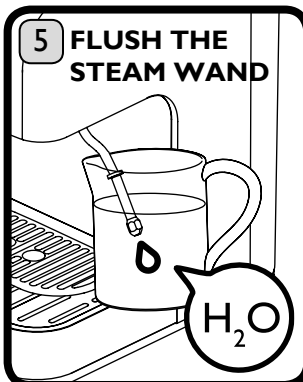
Empty the drip tray regularly. If the red tray full indicator is visible, empty immediately. Remove the non-slip mat and rinse after each use.



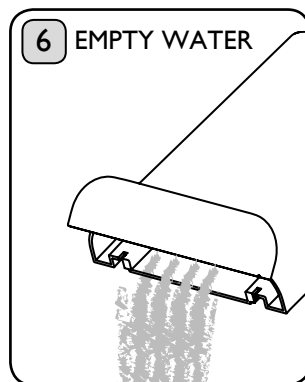
Pull the froth nozzle off the wand and wash under running water to remove any milk residue.



After each use, clean the wand with a damp cloth. There should be no milk residue visible.



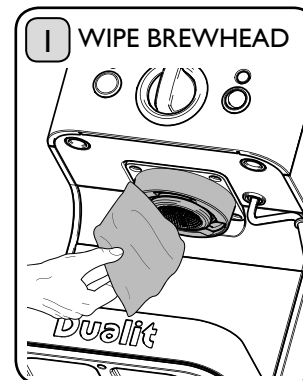
IMPORTANT NOTICE: After each use, flush the steam wand by dispensing water or steam, this will remove any milk residue from inside the steam wand.



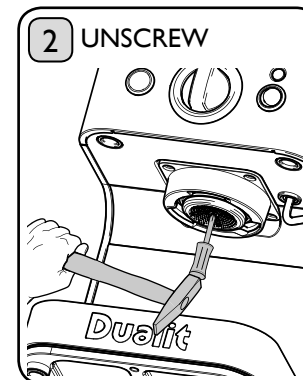
Empty and rinse out after each session and refill with fresh water just before you make your next round of espresso.

CLEANING - MONTHLY

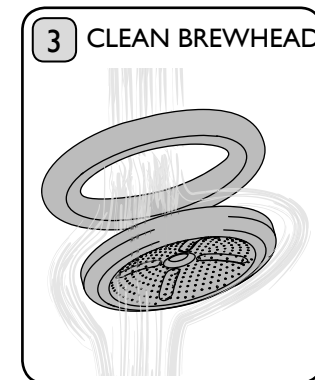
BEFORE CLEANING, ENSURE THE MACHINE IS SWITCHED OFF, UNPLUGGED AND ALLOWED TO COOL. USE DUALIT CAPSULES OR ESE PODS TO REDUCE FREQUENCY OF CLEANING.



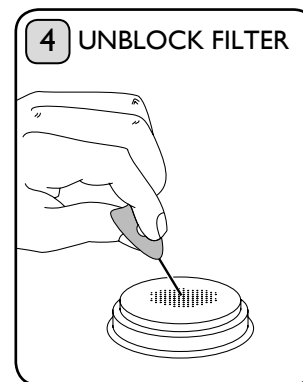
Wipe the entire brewhead area and ensure it is completely free of coffee grounds. Fine coffee grounds can block the showerhead.



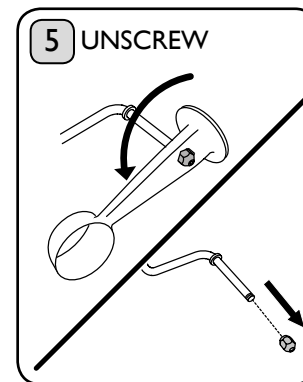
Using a screwdriver and hammer, **gently** tap the screw to dislodge any dried coffee. Then unscrew anti-clockwise.



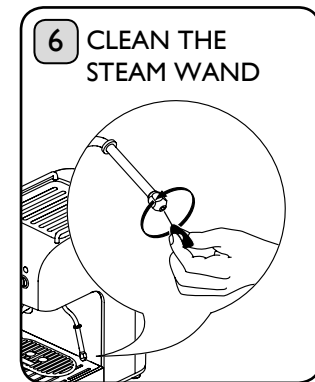
Thoroughly clean the showerhead and gasket to remove any coffee grounds. Use the filter pin to unblock or rinse in suds.



Filters often get blocked with prolonged use. To unblock, use the filter pin and push through the central hole on both sides of the filter to unblock.

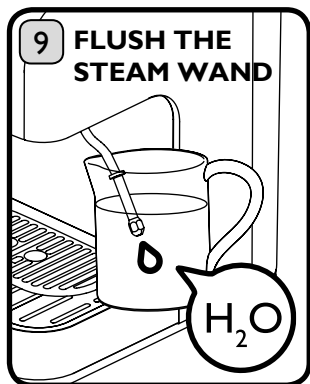


Locate the measuring spoon onto the steam wand nut. Unscrew anti-clockwise and remove.

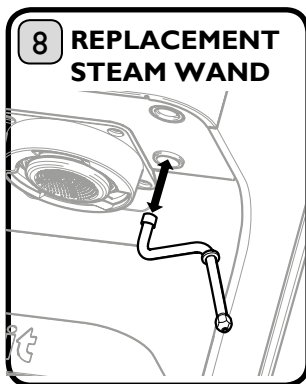


Use the steam pin to remove dried milk from inside the steam wand. Use the measuring spoon to place the nut back on the steam wand. Screw clockwise until tight.

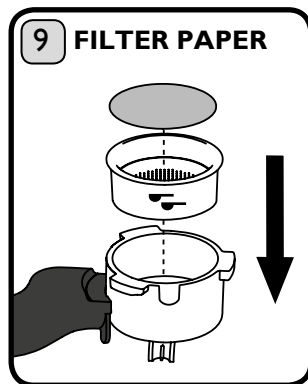
CLEANING - MONTHLY (continued)



IMPORTANT NOTICE: Turn on your machine. Flush the steam wand by dispensing water or steam to remove any milk residue from inside the steam wand.



If the steam wand is completely blocked, it is possible to remove the wand assembly for cleaning. Visit our service section on www.dualit.com/support for replacement advice or to purchase spare parts.



Remember to use filter papers. These can help to prevent filter blockages. These are available from www.dualit.com/filterpapers or by calling Dualit customer service on 01293 652 500 (UK only).

DON'T FORGET TO
**REGISTER YOUR
COFFEE MACHINE**

Register ✓
my appliance

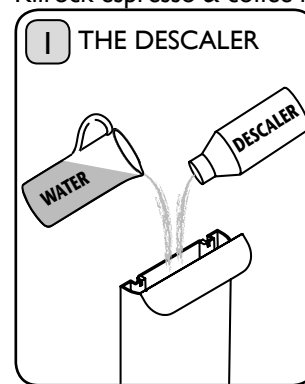
WWW.DUALIT.COM/REGISTER

OR BY POST

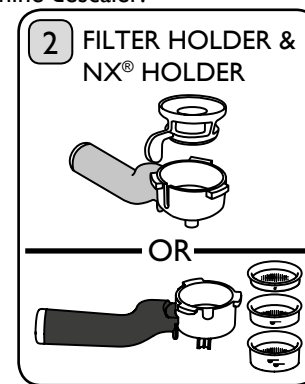


DESCALE REGULARLY

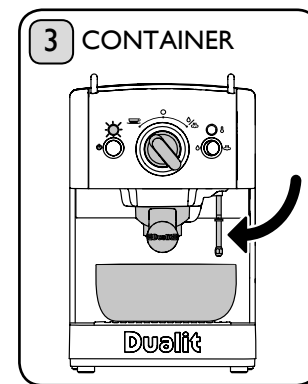
IMPORTANT NOTICE: PRODUCT FAILURE DUE TO THE BUILD UP OF LIMESCALE IS NOT COVERED BY GUARANTEE - Descale/clean at least once a month in hard water areas or with daily use, or once every two months for soft water areas or when used less regularly (eg. only on weekends or every few days). Dualit recommends Kilrock espresso & coffee machine descaler.



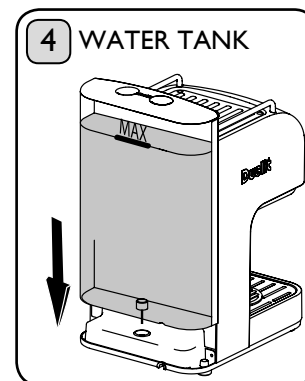
Ensure your descaling product is suitable for coffee machines; **follow descaling product instructions carefully**. Fill Water Tank with the descaling solution. **Descale once a month in hard water areas.**



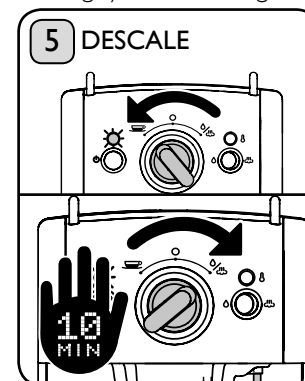
Place the Holder most frequently used into the machine, ensuring it is empty. If both Holders and Filters are used frequently, cycle between them. **Do not soak the holders in descale solution.** Ensure they are rinsed thoroughly after descaling.



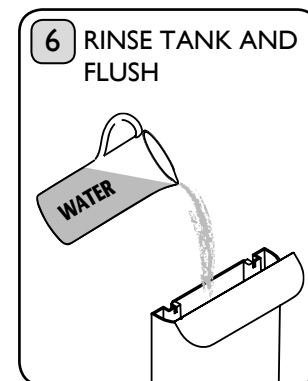
Place a container with a capacity of more than 1 litre on the Drip Tray underneath the Holder. **Caution: Do not remove the Drip Tray.** Remove Froth Nozzle from the Steam Wand. Direct Steam Wand into container.



Insert Water Tank. Plug machine in and turn on; wait until machine has reached operating temperature. **Caution: Keep hands away from Steam Wand at all times.**



Turn dial fully to the left and empty half of the tank. Then turn dial completely to the right to dispense the remaining water through the steam wand. **WARNING:** ensure that the switch is set to water; not steam. Wait 10 minutes for descaling to take effect, prior to stage 6.



Once machine is descaled, discard descaling solution. Thoroughly rinse Water Tank and repeat steps 2-5. **Flush at least two full tanks of fresh water through the machine, Filters and Steam Wand** to remove any traces of descaling solution.

FINE TEA TASTING NOTES

For UK residents, purchase your capsules at www.dualit.com/capsules

ENGLISH BREAKFAST *Exceptionally Luxurious & Smooth*
Hand plucked unique blend from the highlands alongside the East African Rift Valley. Awaken your senses with its bright golden colour and sunshine taste.

EARL GREY *Elegant & Refreshing*
We have taken this quintessential tea and redeveloped it for the 21st Century to give it an unbelievable taste. The distinctive qualities of this premium black tea delicately flavoured with aromatic bergamot are enhanced by advanced capsule technology.

GREEN TEA *Naturally Pure & Delicious*
Experience the deliciously smooth flavours and remarkable freshness of our pure Green Tea. High quality, young hand plucked leaves, single origin sourced from tea gardens in Kenya.

BLACKCURRANT INFUSION *Irresistible Fruit Explosion*
If you like fruit infusions, this takes them to a whole new level. Bursting with lively fruit flavours, this is an irresistible and velvety taste explosion.

PEPPERMINT INFUSION *A Soothing & Uplifting Infusion*
This pure Peppermint Infusion is a taste revolution that is both soothing & uplifting, with unparalleled freshness. A classic digestif, known for its revitalising benefits.

TEA GUIDE



For a tea cup (150-180ml) we recommend using 1 capsule (depending on your strength and taste preference). For a mug (250ml) use 2 capsules.

BARISTA TRAINING

The Dualit Coffee Machine brings coffee shop style coffee into your home, Let's start with a quick training session and turn you, the coffee drinker, into a barista...

THE PERFECT COFFEE
You are looking for an espresso with a 2 - 3mm crema and a rich, dark brown colour underneath (the exact colour will depend on the bean you have chosen).
• It should have a taste that is full of flavour (whether mild and subtle or rich and strong) and should not be bitter. It should stay hot to the bottom of the espresso.
• A espresso shot should be 35ml extracted from 7g of ground coffee or 1x capsule.

FILTER	MAX EXTRACTION VOLUME (ml)
NX	35 (espresso) / 50 (Lungo)
ESE	35
Single	35
Double	75-150

There are 6 components to making a great cup of hot coffee. Get all these right and you'll have the perfect coffee, whether it's a straight shot of espresso or a 'combo' like a latté or cappuccino.

1 THE RIGHT CHOICE OF COFFEE BEANS

There are two main types of bean; within each type there are numerous varieties that are usually identified by their geographical region.

	ARABICA	ROBUSTA
CAFFEINE	Arabica usually carry a lower caffeine content	Robusta usually carry a higher caffeine content
TYPICAL FLAVOUR CHARACTERISTICS	Clean, bright acidity and high sweetness. Floral and citrus character	Full bodied, pronounced bitterness and low acidity. Earthy and woody character

The roast will affect the strength and flavour of the coffee. Generally the darker the roast the stronger the coffee will be.

Try beans from around the world. As with wine, the soil, climate and cultivation methods all affect the taste of the coffee, producing anything from a mild, mellow blend to a rich, dark roast.

Whole beans will keep for fourteen days in an air-tight container or 45 days in the freezer. Divide a big bag of beans into several smaller containers before freezing so you only open what you require.

2 THE GRIND

Espresso machines need coffee with a fine grind as a coarser grind will affect the rate of extraction. You'll know when you've got it right because you'll have a dense 2-3mm crema on the surface of your coffee.

Too coarse: This will under-extract, giving you brown water but no flavour.

Too fine: This will over-extract, giving you a bitter flavour.

3 WATER

The perfect temperature for brewing coffee is just below boiling point. Boiling water will burn the ground beans and the coffee will taste bitter. A lower temperature won't extract the oils or flavour from the bean.

Your Dualit coffee machine will heat the water to the perfect temperature every time you make an espresso.

4 DOSING AND TAMPING

Your Dualit coffee machine comes with a 7g measuring spoon/tamper.

Compacting the coffee firmly and uniformly (but not too tightly) forces the water through the coffee grounds in a way that extracts the best flavour. Tamping too hard, will stop water flowing through the ground coffee.

A good barista will tamper by pressing the grounds gently without tapping the filter holder, then twisting slightly to 'polish' the surface of the compacted coffee.

5 FROTHING OR STEAMING

GENERAL TIPS

- For best results use cold milk – semi-skimmed; the higher the fat content of the milk, the lighter the froth will be.
- Don't let milk boil – ideally it should reach 70-75°C. Once it reaches 79°C you will lose the froth. Listen to the sound of the frothing; when it is ready the sound of the frothing will become quieter. When the jug gets too hot to touch the milk is ready. You can also use a thermometer.
- To avoid hot milk spillages when steaming, never fill the jug more than half way as the milk volume will double when you froth.
- Operate the steam once you have finished making coffees to remove any remaining milk residue from inside the steam wand.
- Wipe the steam wand after each use.
- If making coffee immediately after steaming, press the small coffee button to flush out excess hot water, that may affect the quality of the extracted coffee.

WHAT IS STEAMING?

- Heating the milk using steam.
- For best results hold the jug still.
- Great for making lattes, mochas and hot chocolate, as dense froth is not required.

WHAT IS FROTHING?

- Combining the milk with air by slowly lowering the jug.
- Keep the jug slightly at an angle with the steaming wand, just under the surface of the milk.

WHAT IS TEXTURING?

- Combining the steamed and frothed milk to create a creamy, glossy texture.
- Perfect for making cappuccinos, Babycinos and flavoured cinos.

6 THE CUP

Coffee should always be served in a warm cup, this will keep the coffee hotter for longer and enhance the aroma.

An espresso shot in particular will get cold very quickly if poured into a cold cup. For this reason your cups must be pre-warmed before EACH use (see page 8).

RECIPES

An ESPRESSO is 35ml of water run through ground coffee in the machine. Once the espresso is extracted (the basis of most coffee drinks) add water or milk to the coffee to create different types of drinks.

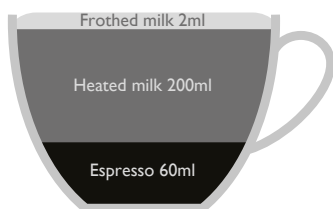
LUNGO is a longer espresso run through the machine; all the water runs through the beans, same flavour less intensity.

RISTRETTO is an espresso made with less than the usual amount of water, filling a small espresso cup half-full of very strong coffee.



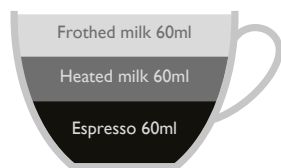
AMERICANO

1. Pour hot water into a cup (water volume will depend on coffee strength preference).
 2. Top hot water with freshly extracted espresso.
 3. Add milk or enjoy it black.
- This gives a similar strength (but different flavour) to a filter coffee machine.



LATTE

1. Make espresso for the latte.
2. Steam the milk by following steps 1-5 (pg 14).
3. Pour steamed milk over the espresso, adding a little froth at the end.
4. Tip: Add flavoured syrups to enhance the flavor of the coffee (optional).



CAPPUCCINO

1. Make espresso for the cappuccino.
2. Steam, froth and texturise the milk by following steps 1-5 (pg 14).
3. Pour a third of the hot textured milk then spoon a third of the foamed milk over the espresso.
4. Sprinkle with cinnamon or powdered cocoa to finish (optional).



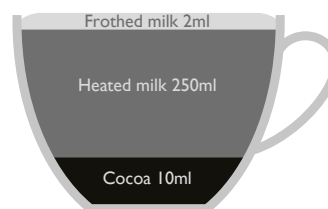
MOCHA

1. Add 3 teaspoons of cocoa powder with a little water and stir into a paste.
2. Make and add the espresso to the cocoa powder paste.
3. Steam the milk by following steps 1-5 (pg 14)
4. Pour steamed milk over the cocoa espresso mix, adding a little froth at the end.
5. Finish off with whipped cream and dust with cocoa powder (optional).



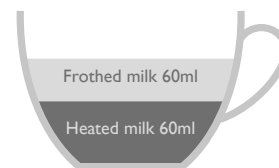
FLAT WHITE

1. Less milk more coffee.
2. Make a double espresso for the flat white.
3. Steam the milk by following steps 1-5 (pg 14).
4. Pour steamed milk over the espresso and serve.



HOT CHOCOLATE

1. Add 3 teaspoons of cocoa powder with a little water and stir into a paste.
2. Steam the milk by following steps 1-5 (pg 14).
3. Pour steamed milk over the cocoa mix, adding a little froth at the end.
4. Finish off with whipped cream and dust with cocoa powder (optional).



BABYCINO

1. Cappuccino without the coffee.
2. Steam, froth and texturise the milk by following steps 1-5 (pg 14).
3. Pour straight into a cup, top with cocoa powder and serve with marshmallows.
4. Add sugar to taste or flavoured syrups to add a new dimension to the Babycino (optional).

TROUBLESHOOTING

IMPORTANT: FAILURE TO DESCALE AND CLEAN YOUR MACHINE WILL INVALIDATE YOUR GUARANTEE.



TEST	RESULT	SOLUTION(S)
NO COFFEE FLOWING FROM BREWHEAD		
THE TAMP TEST Dispense water through the brewhead with the cup filter in place. Ensure NO coffee is in the filter. If you see no water after 7 seconds STOP the test.	No water	1. Water tank is not correctly seated in position. Locate water tank (see page 8, fig 1).
	Water flow improves	1. The showerhead and cup filter may be blocked. Clean showerhead and cup filter (see page 16-17). You may also need to descale the machine (see page 19).
		2. You may be tamping too hard. LIGHTLY 'tamp' the coffee grounds (see page 9, fig 5).
		3. The cup filter is blocked because the coffee grind is too fine. Ensure you are using setting 3-5 on the Dualit coffee grinder or use a pre-ground coffee suitable for espresso machines. Clean the cup filter (see page 17, fig 4).
		4. There is too much coffee in the cup filter. Use the measuring spoon (see page 9, fig 4).

POSSIBLE CAUSE(S)	SOLUTION(S)
NO STEAM FLOWING FROM STEAM WAND	
1. Water tank is not correctly seated in position.	1. Locate water tank (see page 8, fig 1).
2. Steam wand is blocked.	2.1. Clean steam wand (see page 17-18, fig 5-9). 2.2. Descal (see page 19). 2.3. If you are unable to unblock your steam wand then contact Dualit on 01293 652 500 for advice or spare parts.
COFFEE LEAKING FROM THE BREWHEAD	
1. Dried coffee on the gasket.	1. Clean gasket (see page 17, fig 3).
2. ESE pod or capsules not seated correctly.	2. Check the capsule is in place. If using ESE pod, tuck the tab under (see page 12, fig 4-5).
3. Blocked brewhead.	3. Clean showerhead (see page 17, fig 3).
4. Damaged brewhead gasket.	4. To obtain a new gasket contact the Dualit customer helpline on +44 (0) 1293 652 500 (09:00 to 17:00 Monday to Friday).

POSSIBLE CAUSE(S)	SOLUTION(S)
WATER DRIPPING FROM THE BREWHEAD WHEN STEAMING	
1. Excess water in the brewhead is left over from previous operation.	1. This is not cause for concern. This will automatically stop when the machine has finished steaming.
MY MACHINE IS MAKING A LOUD AND CONTINUOUS PUMPING NOISE	
1. Water tank is not correctly seated in position.	1. Locate water tank (see page 8, fig 1).
2. Water tank is empty.	2. Fill water tank (see page 8, fig 1).
MY MACHINE HAS STOPPED DURING USE	
1. Water tank is empty.	1. To prevent an air lock firstly remove the filter holder. Fill water tank (see page 8, fig 1). Your machine is now ready to extract your next coffee.
MY MACHINE IS NOT WORKING THE LIGHTS ARE OFF AND THE MACHINE CEASES TO OPERATE	
1. Fuse may have failed.	1. Check and replace the fuse.
	2. Contact the Dualit customer helpline on +44 (0) 1293 652 500 (09:00 to 17:00 Monday to Friday).
MY MACHINE IS NOT DISPENSING CORRECT AMOUNT OF COFFEE OR TEA	
1. The flow of the coffee is too long/short.	1. For your desired amount of coffee, let the machine run for longer if flow is too short/stop machine earlier if flow is too long.
STEAM IS VENTING FROM THE DRIP TRAY	
1. Water is being purged through the machine to reduce operating temperature ready for the next coffee	1. This is not cause for concern. This will automatically stop when the machine has finished purging.
MY COFFEE OR TEA IS NOT HOT ENOUGH	
1. Filter holder is not pre-heated.	1. Prime machine. (see page 8).
2. Cup or mug is not pre-warmed.	2. Warm cup (see page 8). You can also place your cups warm on the cup warming plate.

POSSIBLE CAUSE(S)	SOLUTION(S)
AFTER FROTHING MILK, MY MILK IS NOT FOAMY	
1. Milk is not cold or fresh enough.	1. It is easier to make froth using cold semi-skimmed milk in a stainless steel jug.
2. Steam wand is blocked with milk residue.	2.1. Clean steam wand (see page 17-18, fig 5-7). 2.2. Descale (see page 19).
MY COFFEE HAS NO CREMA	
1. The cup filter is blocked because the coffee grind is too fine/too coarse.	1. Ensure you are using setting 3-5 on the Dualit coffee grinder or use a pre-ground coffee suitable for espresso machines.
2. Ground coffee is not fresh.	2. Ground coffee only has a three-day shelf-life, so grind only what you need.
3. Thermoblock is too hot after steaming.	3. Flush out excess heat by dispensing water.
MY COFFEE IS WEAK	
1. The volume of coffee dispensed is too high.	1. Ensure you are using the correct type and strength of coffee for the type of drink you are making. See page 24-25 for recipes and page 21 for max dispensing table.
2. Coffee grind is too coarse.	2. Ensure you are using setting 3-5 on the Dualit Coffee Grinder or use pre-ground coffee suitable for espresso machines.
3. Tamping too light.	3. If you are struggling to control your coffee flow rate, try tamping a little harder. The harder you tamp the longer the coffee will take to extract, thus increasing the strength and improving the flavour of the coffee.
4. Using the incorrect pre-ground coffee.	4. Avoid pre-ground coffee that states that it is suitable for cafetieres.
5. Incorrect dose of coffee is being used.	5. Add more coffee to the portafilter. (see page 9)
6. You like your coffee extra strong.	6. Use the double espresso dose to make a single coffee.
7. When using NX [®] adaptor: Dried coffee on the filter plate.	7. Use the filter pin to remove the dried coffee.
8. When using NX [®] adaptor: The NX [®] adapter is not fully locked in position.	8. Locate and fully lock the holder. (see page 13, fig 1).
9. When using NX [®] adaptor: Damaged seal.	9. For spare parts contact the Dualit customer helpline on +44 (0)1293 652 500 (09:00 to 17:00 Monday to Friday).
MY CAPSULE DEFORMS AND NO COFFEE FLOWS	
1. Capsule requires piercing.	1. See Capsule Types table (page 10, fig 1) to see if you require the Capsule Piercing Tool.

TEST	RESULT	SOLUTION(S)
NO COFFEE OR TEA FLOWING WHEN USING THE NX[®] ADAPTOR		
THE NX[®] ADAPTOR TEST Dispense water through the NX [®] Adaptor. Ensure NO capsule is inside.	No water	1. Water tank is not correctly seated in position. Locate water tank (see page 8, fig 1).
	Water in drip tray	1. The showerhead and NX [®] adaptor may be blocked. Remove the showerhead and clean. Use the filter pin to clean out the holes in the NX [®] adaptor. Descale your machine with the NX [®] adaptor locked tightly in place. (see page 19).
	Water flow improves	1. The coffee/tea in the capsule is stale. Check capsule best before date on the capsule packaging. 2. Capsule needs piercing, see page 10.
		3. We recommend only the use of Dualit capsules.
	Water leaking from NX[®] Adaptor	1. Check the Ω NX [®] Adaptor Seal is there and has not split.

GUARANTEE

This appliance is of excellent quality and construction. However, if any defects in materials or workmanship do appear during the relevant guarantee period, we will, at our discretion, either repair or replace the defective parts, free of charge, subject to the terms and conditions of our Guarantee shown below.

This Guarantee covers both parts and labour. Carriage is not included.

Your Guarantee period is as follows:

- 1 year

This Guarantee provides benefits which are additional to, and do not affect, your statutory rights. This Guarantee does not cover the cost of returning the product to the dealer from whom it was purchased or to ourselves. This Guarantee applies only to products sold and located in mainland Great Britain. It does not cover liability in respect of or replacement of plugs, cables or fuses and also does not cover defects due to:

- Failure to use or maintain product in accordance with Dualit's instructions.
- The product being connected to an unsuitable electricity supply.
- Accidental damage to or abuse or misuse of the product.
- Product modification, except by Dualit or approved agent.
- Dismantling of or interference with the product.
- Theft or attempted theft of the product.

Before returning any product under this Guarantee, please check that:

- You have followed the product instructions correctly.
- Your mains electricity supply is functional.
- The defect is not due to a blown fuse.

If you wish to claim under this guarantee you should:

- Send the product, postage or carriage paid, to the dealer from whom it was purchased or to Dualit direct.
- Ensure that the product is clean and packed carefully (preferably in its original carton).
- Enclose details of your name, address and telephone number and when and where the product was purchased, together with proof of purchase (e.g. a till receipt).
- Give exact details of the nature of the defect.

This Guarantee does not cover any other claims whatsoever, including, without limitation, any liability for incidental, indirect or consequential damage, nor does it cover any claims for conversion or modification or for the costs of repair carried out by any third party without the prior consent of Dualit. If replacement parts are fitted to the product this will not extend the period of the Guarantee.

For further advice contact the Dualit customer helpline on +44 (0)1293 652 500 (09:00 to 17:00 Monday to Friday).

Alternatively, email Dualit at info@dualit.com or visit www.dualit.com

Do not throw away the appliance with the normal household waste at the end of its life, but hand it in to an official collection point for recycling. By doing this you help preserve the environment.

REGISTER YOUR PRODUCT

- 1. Fast and efficient customer service** and access to manuals and product information should you require assistance with your purchase.
- 2. Access to a library of mouth-watering recipes** and regular articles from leading chefs, food critics and industry experts.
- 3. Be the first to hear** about exciting new Dualit products.

DON'T FORGET
TO REGISTER
YOUR PRODUCT

WWW.DUALIT.COM/REGISTER

OR BY POST



Register ✓
my appliance



Dualit *Fine Tea*

DualitNX[®]
TEA & COFFEE CAPSULES

Our patented tea & coffee capsules, including our new compostable capsules, and ESE pods provide something for every taste and occasion. We use the finest coffee beans and tea leaves, carefully sealed in individual servings. Convenient and mess-free, for excellent results every time.

Order your tea & coffee at
www.dualit.com/capsules



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